Russell Hobbs®

INSTRUCTIONS AND WARRANTY

MODEL NO. 20350-56

DESIRE KITCHEN MACHINE

Congratulations on purchasing our Russell Hobbs Desire Kitchen Machine. Each unit is manufactured to ensure safety and reliability. Before using this appliance for the first time, please read the instruction manual carefully and keep it for future reference.

FEATURES OF THE RUSSELL HOBBS DESIRE KITCHEN MACHINE

- 700W of power and planetary mixing action for optimum results
- 4.5 litre capacity stainless steel bowl
- Transparent splash guard with window for adding ingredients
- Incudes aluminium creamer-beater and dough hook as well as stainless steel balloon whisk
- Electronic variable speed control
- Tilting head for easy access of bowl and attachments
- Integrated cord storage for added convenience and non-slip feet

IMPORTANT SAFEGUARDS

When using any electrical appliance, basic safety precautions should always be followed including the following:

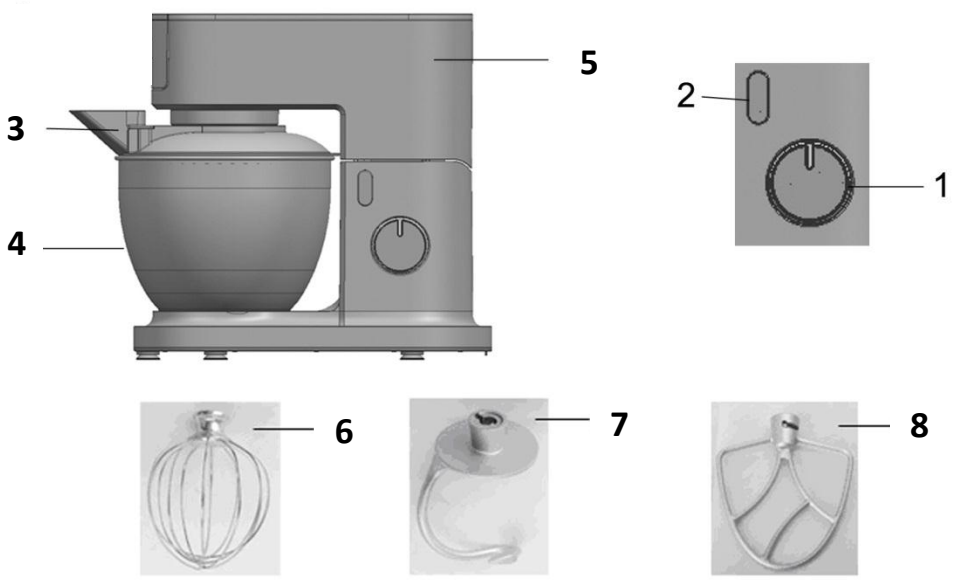
1. Please read the instructions carefully before using any appliance.
2. Always ensure that the voltage on the rating label corresponds to the mains voltage in your home.
3. Incorrect operation and improper use can damage the appliance and cause injury to the user.
4. The appliance is intended for household use only. Commercial use invalids the warranty and the supplier cannot be held responsible for injury or damage caused when using the appliance for any other purpose than that intended.
5. Avoid any contact with moving parts.
6. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
7. Children should be supervised to ensure that they do not play with the appliance.

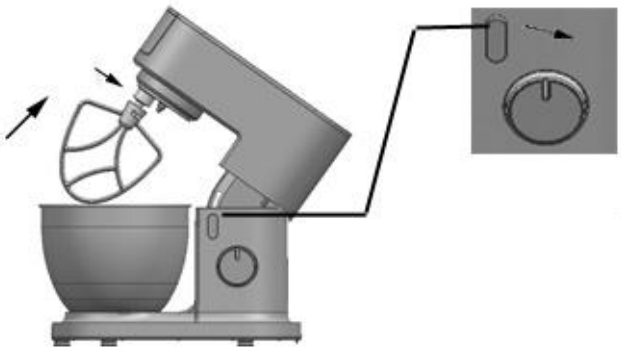
8. Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, it must be replaced by the manufacturer or a qualified person in order to avoid an electrical hazard.
9. Do not use the appliance if it has been dropped or damaged in any way. In case of damage, take the unit in for examination and/or repair by an authorised service agent.
10. To reduce the risk of electric shock, do not immerse or expose the motor assembly, plug or the power cord to water or any other liquid.
11. Never immerse the full unit in water or any other liquid for cleaning purposes.
12. Remove the plug from the socket by gripping the plug. Do not pull on the cord to disconnect the appliance from the mains. Always unplug the unit when not in use, before cleaning or when adding or removing parts.
13. The use of accessory attachments that are not recommended or supplied by the manufacturer may result in injuries, fire or electric shock.
14. Do not put any accessories containing metal in a microwave oven.
15. Do not touch the whisk, mixer blade or kneading hook while the appliance is in operation.
16. Only use one attachment at a time.
17. Do not operate the appliance for more than 7 minutes at one time. Allow 30 minutes rest before next use.
18. A short cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
19. Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled on inadvertently.
20. Do not allow the cord to touch hot surfaces and do not place on or near a hot gas or electric burner or in a heated oven.
21. Do not use the appliance on a gas or electric cooking top or over or near an open flame.
22. Use of an extension cord with this appliance is not recommended. However, if it is necessary to use an extension lead, ensure that the lead is suited to the power consumption of the appliance to avoid overheating of the extension cord, appliance or plug point. Do not place the extension cord in a position where it can be pulled on by children or animals or tripped over.
23. This appliance is not suitable for outdoor use. Do not use this appliance for anything other than its intended use.
24. DO NOT carry the appliance by the power cord.

25. Do not leave this appliance unattended during use. Always unplug the unit when not in use or before cleaning.
26. Always operate the appliance on a smooth, even, stable surface. Do not place the unit on a hot surface.
27. Ensure that the switch is in the “Off” position after each use.
28. The manufacturer does not accept responsibility for any damage or injury caused by improper or incorrect use, or for repairs carried out by unauthorised personnel.
29. In case of technical problems, switch off the machine and do not attempt to repair it yourself. Return the appliance to an authorised service facility for examination, adjustment or repair. Always insist on the use of original spare parts. Failure to comply with the above mentioned pre-cautions and instructions, could affect the safe operation of this machine.

PARTS DIAGRAM

1. Speed control switch
2. Release button for multifunction head
3. Bowl cover
4. Stainless steel bowl
5. Multifunction head
6. Balloon Whisk
7. Dough hook
8. Creamer-Beater





BEFORE USING THE APPLIANCE FOR THE FIRST TIME

Remove all protective packaging and clean all parts as recommended in the CLEANING AND MAINTENANCE section.

OPERATING INSTRUCTIONS

Kneading/ Beating/ Whisking

Refer to figure A in the Parts Diagram

Depending on the nature of the ingredients, the bowl (7) with its cover can be used to prepare up to 2kg of dough.

1. Press button (2) to the release the multifunction head (8) and raise it to a vertical position.
2. Fit the bowl (7) onto the appliance by turning until it locks in position and place the ingredients in it, weighing them as indicated in your chosen recipe.
3. Position the cover on the bowl with the splashguard window at the front of the appliance.
4. Fit the desired accessory (9),(10) or (11) into the power outlet, pushing the shaft of the accessory into the drive and turning it a quarter turn towards you in order to lock it into position.
5. Lower the multifunction head of the appliance to a horizontal position and press the button (2) again (a click should be heard).
6. Place the appliance on a flat, clean and dry surface and then plug in your appliance.
7. To being operation of the appliance, simply select your desired speed by turning the speed control dial counter clockwise from the OFF (0) position.

8. During preparation, you can add ingredients through the window located on the splashguard.
9. To stop the appliance or once you are finished, turn the speed control dial back to the OFF (0) position to switch the machine off.

HINTS AND TIPS

- If you're using a recipe book, follow the recipe.
- If you've no recipe, you'll need to experiment to find the best settings.
- Timing and speed will vary with the amount, thickness, and composition of the mix.
- Generally, large quantities, thick mixes, and a high ratio of solids to liquids suggest longer timings and slower speeds.
- Smaller quantities, thinner mixes, and more liquids than solids suggest shorter timings and higher speeds.
- Speed and timing aren't critical. If you're unsure, use bursts.
- Switch on, switch off, look/feel/taste, until it feels right.
- Refrigerated ingredients, ie. butter and eggs should be at room temperature before mixing begins. Set these ingredients out ahead of time.
- To eliminate the possibility of shells or rotten eggs in your recipe, break the eggs into a separate container first, check them and then add them to the mixture.
- Do not over-beat. Be careful that you only mix/ blend mixtures until recommended in your recipe. Fold into dry ingredients only until they are "just" combined. Always use a low speed.
- Always start mixing at slow speeds. Gradually increase to the recommended speed as stated in the recipe.
- If you want to clean the sides and base of the mixing bowl/ container with a hand-held utensil, first switch the machine to "0" / "OFF".
- To avoid unnecessary splashing, immerse the beaters into the mixture before switching the appliance ON.
- Unplug the appliance when not in use, before fitting or removing the beaters and before cleaning it.
- Avoid coming into contact with moving parts. Keep hands, hair, clothes, as well as spatulas and other utensils away during operation to prevent injury and/or damage to the appliance.
- The speed can be adjusted at any time. Starting from "0" / "OFF" and then adjusting the speed to the food type being mixed.

Hints for beating egg whites

- Be sure that the bowl and beaters are clean.
- Be sure that there is egg yolk in the egg white.
- Egg whites should be at room temperature for maximum volume.
- Use high setting.
- Beating time will vary according to the freshness of the eggs.

Hints for whipping cream

- Use heavy cream.
- Chill cream before whipping.
- Use a deep bowl.
- For best results, chill both beaters and bowl.
- Start beating at a low speed to prevent spatter, increase to high as cream thickens.
- Beating time will vary according to the fat content, age and temperature of the cream.

PROCESSING GUIDE

The following guide is to be used as a reference only. It is purely guide. Climatic conditions, personal preference, seasonal temperature changes, temperature of ingredients and their texture variation from area to area – will all play a part in the required mixing time and the results achieved. It is best to try recipes/ingredients and adjust as necessary.

Accessory	Food	Maximum	Operation time	Speeds	Preparation
whisk	Cream (include 38%fat)	250ml	7minutes	Min-Max	/
	Egg white	12pcs	3minutes		/
Dough hook	Flour	600g	5minutes	Min-1	/
	Salt	10g			
	Yeast	10g			
	Sugar	10g			

	Water	300g			
	Lard	20g			
Mixer blade	Flour	100g	5minutes	Min-Max	/
	Castor sugar	100g			
	Margarine	100g			
	Egg	2pcs			

RECIPES

Grand Marnier Delight

-2 tablespoons orange rind

-½ cup Grand Marnier

-150g dark chocolate

-3 eggs separated

-100ml thickened cream

Decoration:

-½ cup whipped cream

-2 teaspoons caster sugar

-Orange segments

Marinate orange rind overnight in Grand Marnier. Drain and reserve marinade. Melt chocolate over hot water, do not boil water. Beat egg yolks on Speed 5 until thick and creamy, pour onto warm chocolate. Beat well to blend mixture together, adding one tablespoon of marinated orange rind. Allow to cool, beat cream on speed 3 until soft peaks

form. Fold cream into chocolate mixture. Whip egg whites on speed 5 until stiff. Fold in chocolate mixture, adding half the reserved marinade. Pour into small pots, refrigerate 5 hours. Serve with whipped cream.

Chocolate Pecan Pudding

-100g dark chocolate

-75g pecan nits, finely chopped

-2 slices white bread, crumbed

-60g plain flour

-100g unsalted butter, softened

-4eggs, separated

-100g sugar

Grease a large pudding bowl and dust with caster sugar.

Melt the chocolate in a small bowl over a saucepan of hot water. Combine pecan nuts, breadcrumbs and flour. Beat butter on Speed 5 until fluffy, add chocolate, yolks and half the sugar, continue to beat on speed 3 until smooth. Clean beaters thoroughly-whisk egg whites until stiff, gradually adding remaining sugar. Fold the egg mixture into the butter mixture, also add the flour mixture and fold lightly to combine. Place mixture in prepared bowl. Cover with foil and secure. Lower into a saucepan of boiling water-half way up sides of bowl and steam for 45-50 minutes.

Almond fingers

-225g butter

-2 cups caster sugar

-1 teaspoon almond essence

-1 egg

-3 cups plain flour

-1 teaspoon baking powder

Topping

-1 egg white, beaten with 2 tablespoons caster sugar

-1/2 cup chopped almonds

Cream butter and sugar on speed 5 for 5 minutes, or until light and fluffy. Add essence and egg, beating until combined. Add sifted flour and baking powder and working with your hands form a smooth dough. Roll out to 5mm thick, cut into finger shapes. Place on an oven tray. Bake at 150ºC for 15 minutes. Remove from oven. Brush with beaten egg white and sugar and sprinkle with almonds. Return to oven for 5 minutes.

Allow to cool on tray.

Cold Lemon Soufflé

-5 eggs, separated

-1 cup caster sugar

-2 teaspoons grated lemon rind

¾ cup strained lemon juice

-1 tablespoon gelatine

-1/4 cup cold water

-300ml thickened cream lightly whipped

Cut a piece of foil 5cm longer than circumference of a deep 16cm soufflé dish. Fold foil in half and wrap around the outside of dish. Secure foil with string. Beat egg yolks, sugar and

lemon rind on Speed 3 until the sugar has dissolved, and the mixture is pale and thick. Heat lemon juice and gradually add to yolk mixture while beating. Combine gelatine with water in a small bowl. Stand bowl in hot water and stir until gelatine dissolves. Add gradually to lemon mixture- continuing on speed 1.

Transfer mixture to a large bowl, cover and refrigerate for 15 minutes. Using a metal spoon fold cream into the lemon mixture. Beat egg whites on Speed 5 until soft peaks form. Fold whites quickly and lightly into the lemon mixture. Pour gently into the prepared dish and chill until set. Serve with whipped cream.

Tropical Treat

-125g butter, softened

-1 cup firmly packed brown sugar

-1 egg

-1 cup crushed pineapple, drained

-1 1/2 cups self-raising flour

-1 cup milk

Cream the butter and sugar on Speed 4 until creamed. Add egg and continue to beat until light and fluffy. Reduce to Speed 2: add pineapple, flour and milk, mixing only until combined. Place mixture in a greased pudding bowl and cover with 2 thicknesses of greaseproof paper and secure with a string. Place in a dish of water. Bake in a pre-heated 180ºC oven for 45-50minutes. Serve with vanilla ice cream garnished with toasted shredded coconut.

Scones

-60g butter or margarine

-2 cups self-raising flour

-1 teaspoon salt

-1 cup sour cream

Place butter into mixing bowl, beat until soft. Add half the flour and mix well. Add remaining flour, salt, milk and sour cream. With dough hooks mix to soft dough.

Turn dough onto a floured board and knead lightly. Cut into rounds and place on a lightly floured oven tray. Bake in a preheated 200ºC oven for 12 minutes.

Wholemeal Fruit Scones

-60g butter or margarine

-1 cup wholemeal self-raising flour

-1 cup self-raising flour

-125g raisins, sultanas or chopped dates.

-1 cup cream

-1 egg beaten

Place butter into mixing bowl, beat until soft. Add flour and mix into butter with dough hooks, add fruit. Mix in milk and egg forming a soft dough- a little extra milk may be required. Turn onto floured board and knead lightly. Cut into rounds and place on a lightly floured oven tray. Bake in a pre-heated 200ºC oven for 12 minutes.

Cheese & Sour Cream Scones

-2 cups self-raising flour

-60g butter, melted

-125g tasty cheese, shredded

-1cup sour cream

-1 egg, beaten

-paprika

Place flour into mixing bowl. Add butter and mix well. Add cheese, sour cream and egg. With dough hooks mix to a soft dough. Turn onto a floured board and knead lightly. Cut into rounds and place onto a lightly floured oven tray. Brush tops with a little extra milk and sprinkle with paprika. Bake a pre-heated 200ºC oven for 12 minutes.

Serve with hot butter.

CLEANING AND MAINTENANCE

- This kitchen machine is for household use only and is not user-serviceable.
- Do not open or change any parts by yourself. Please refer to a qualified electrical service department or return to the supplier if servicing is necessary.
- Always remember to unplug the unit from the electrical outlet when not in use and before cleaning. Ensure that the speed control is set to “0” / “OFF”.
- It is much easier to clean the accessories and bowl directly after they have been used. Wash them in warm, soapy water, rinse and dry well.
- The body of the appliance should be cleaned with a damp cloth. Do not let water enter the body of the appliance.
- Do not use bleach or other abrasive substance or solvents to clean your hand mixer as it can be damaging to the finish.

- Do not immerse the mixer in water or any other liquid, or hold it under a running tap to clean.
- To remove stubborn spots/marks, wipe the surfaces with a cloth slightly dampened in soapy water or mild non-abrasive cleaner. Rinse and dry with a clean, dry soft cloth.

STORING THE APPLIANCE

- Unplug the unit from the wall outlet and clean all the parts as instructed above.
- Ensure that all parts are dry before storing.
- Store the appliance in its box or in a clean, dry place.
- Never store the appliance while it is still wet or dirty.
- Never wrap the power cord around the appliance.

SERVICING THE APPLIANCE

There are no user serviceable parts in this appliance. If the unit is not operating correctly, please check the following:

- You have followed the instructions correctly
- That the unit has been wired correctly and that the wall socket is switched on.
- That the mains power supply is ON.
- That the plug is firmly in the mains socket.

<u>If the appliance still does not work after checking the above:</u>

- Consult the retailer for possible repair or replacement. If the retailer fails to resolve the problem and you need to return the appliance, make sure that:

- The unit is packed carefully back into its original packaging.
- Proof of purchase is attached.
- A reason is provided for why it is being returned.

If the supply cord is damaged, it must be replaced by the manufacturer or an authorised service agent, in order to avoid any hazard. If service becomes necessary within the warranty period, the appliance should be returned to an approved Home of Living Brands (Pty) Limited service centre. Servicing outside the warranty period is still available, but will, however, be chargeable.

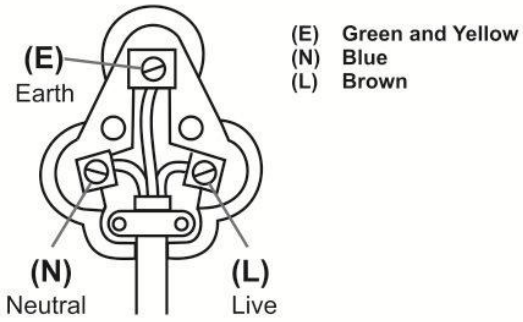
CHANGING THE PLUG

Should the need arise to change the fitted plug, follow the instructions below. This unit is designed to operate on the stated current only. Connecting to other power sources may damage the appliance. Connect a three-pin plug as follows:

The wires in this mains lead are coloured in accordance with the following code:

Green/Yellow = Earth
Blue = Neutral
Brown = Live

WARNING: THIS APPLIANCE MUST BE EARTHED
Always ensure the three-pin plug is connected as follows:



PLEASE AFFIX YOUR PROOF OF PURCHASE/RECEIPT HERE
IN THE EVENT OF A CLAIM UNDER WARRANTY THIS RECEIPT MUST BE PRODUCED.

W A R R A N T Y

1. Home of Living Brands (Pty) Limited warrants to the original purchaser of this product ("the customer") that this product will be free of defects in quality and workmanship which under normal personal, family or household use and purpose may manifest within a period of 1 (one) year from the date of purchase ("warranty period").
2. Where the customer has purchased a product and it breaks, is defective or does not work properly for the intended purpose, the customer must notify the supplier from whom the customer bought the product ("the supplier") thereof within the warranty period. Any claim in terms of this warranty must be supported by a proof of purchase. If proof of purchase is not available, then repair, and/or service charges may be payable by the customer to the supplier.
3. The faulty product must be taken to the supplier's service centre to exercise the warranty.
4. The supplier will refund, repair or exchange the product in terms of this warranty subject to legislative requirements. This warranty shall be valid only where the customer has not broken the product himself, or used the product for something that it is not supposed to be used for. The warranty does not include and will not be construed to cover products damaged as a result of disaster, misuse, tamper, abuse or any unauthorised modification or repair of the product.
5. This warranty will extend only to the product provided at the date of the purchase and not to any expendables attached or installed by the customer.
6. If the customer requests that the supplier repairs the product and the product breaks or fails to work properly within 3 (three) months of the repair and not as a result of misuse, tampering or modification by or on behalf of the customer, then the supplier may replace the product or pay a refund to the customer.
7. The customer may be responsible for certain costs where products returned are not in the original packaging, or if the packaging is damaged. This will be deducted from any refund paid to the customer.

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